

Listed below is a detailed description of debit items for a Dairy Farm inspection. Also listed are the score values for each item on the inspection sheet. The score value for bacteria count violations, somatic cell count violations are also listed. For survey purposes a farm must score at least 90 to pass, a farm begins with a score of 100. Survey scores apply to Grade A Farms only.

<p><b>BACTERIA - 10 points</b> <b>SOMATIC CELL COUNT - 5 points</b></p> <p><b>COWS</b></p> <p><b>1. Abnormal Milk: - 5 points</b></p> <ul style="list-style-type: none"> <li>(a) Cows secreting abnormal milk, milked last or in separate equipment.</li> <li>(b) Abnormal milk properly handled and disposed of.</li> <li>(c) Proper care of abnormal milk handling equipment.</li> </ul> <p><b>MILKBARN, STABLE, OR PARLOR</b></p> <p><b>2. Construction: - 1 point</b></p> <ul style="list-style-type: none"> <li>(a) Floors, gutters and feed troughs of concrete or equally impervious materials; in good repair.</li> <li>(b) Walls and ceilings smooth, painted or finished adequately; in good repair, ceiling dust tight.</li> <li>(c) Separate stalls or pens for horses, calves, and bulls; no overcrowding.</li> <li>(d) Adequate natural and/or artificial light; well distributed.</li> <li>(e) Properly ventilated.</li> </ul> <p><b>3. Cleanliness: - 3 points</b></p> <ul style="list-style-type: none"> <li>(a) Clean and free of litter.</li> <li>(b) No swine or fowl.</li> </ul> <p><b>4. Cowyard: - 3 points</b></p> <ul style="list-style-type: none"> <li>(a) Graded to drain; no pooled water or wastes.</li> <li>(b) Cowyard clean; cattle housing area &amp; manure packs properly maintained.</li> <li>(c) No swine.</li> <li>(d) Manure stored inaccessible to cows.</li> </ul> <p><b>MILKHOUSE OR ROOM</b></p> <p><b>5. Construction and Facilities:</b></p> <p><b>A. Floors - 1 point</b></p> <ul style="list-style-type: none"> <li>(a) Smooth; concrete or other impervious material; in good repair.</li> <li>(b) Graded to drain.</li> <li>(c) Drains trapped; if connected to sanitary system.</li> </ul> <p><b>B. Walls and Ceilings - 1 point</b></p> <ul style="list-style-type: none"> <li>(a) Approved material and finish.</li> <li>(b) Good repair (windows, doors, and hoseport included).</li> </ul> <p><b>C. Lighting and Ventilation - 2 points</b></p> <ul style="list-style-type: none"> <li>(a) Adequate natural and/or artificial light; well distributed.</li> <li>(b) Adequate ventilation.</li> <li>(c) Doors and windows closed during dusty weather.</li> <li>(d) Vents and lighting fixtures properly installed.</li> </ul> <p><b>D. Miscellaneous Requirements - 2 points</b></p> <ul style="list-style-type: none"> <li>(a) Used for milkhouse operations only; sufficient size.</li> <li>(b) No direct openings into living quarters or barn, except as permitted by Regulation.</li> <li>(c) Liquid wastes properly dispose of.</li> <li>(d) Proper hoseport where required.</li> <li>(e) Acceptable surface under hoseport.</li> <li>(f) Suitable shelter or direct load for the transport truck as required by this Regulation.</li> </ul> <p><b>E. Cleaning Facilities - 2 points</b></p> <ul style="list-style-type: none"> <li>(a) Two compartment wash and rinse vat of adequate size.</li> <li>(b) Suitable water heating facilities.</li> <li>(c) Water under pressure piped to milkhouse.</li> </ul>	<p><b>6. Cleanliness: - 4 points</b></p> <ul style="list-style-type: none"> <li>(a) Floors, walls, window, tables, and similar non-product contact surfaces clean.</li> <li>(b) No trash, unnecessary articles, animals, or fowl.</li> </ul> <p><b>TOILET AND WATER SUPPLY</b></p> <p><b>7. Toilet: - 4 points</b></p> <ul style="list-style-type: none"> <li>(a) Provided, conveniently located.</li> <li>(b) Constructed and operated according to Regulation.</li> <li>(c) No evidence of human wastes about premises.</li> <li>(d) Toilet room in compliance with Regulation.</li> </ul> <p><b>8. Water Supply: (maximum 5 points)</b></p> <p><b>A. Water Supply: - 5 points</b></p> <ul style="list-style-type: none"> <li>(a) Constructed and operated according to Regulation.</li> <li>(b) Complies with bacteriological standards.</li> <li>(c) No connection between safe and unsafe supplies; no improper submerged inlets.</li> </ul> <p><b>B. Water Supply: - 2 points</b></p> <ul style="list-style-type: none"> <li>(a) Constructed and operated according to Regulation.</li> <li>(b) Complies with bacteriological standards.</li> <li>(c) No connection between safe and unsafe supplies; no improper submerged inlets.</li> </ul> <p><b>UTENSILS AND EQUIPMENT</b></p> <p><b>9. Construction: - 4 points</b></p> <ul style="list-style-type: none"> <li>(a) Smooth; impervious, non-absorbent, safe materials; easily cleanable.</li> <li>(b) In good repair; accessible for inspection.</li> <li>(c) Approved single-service articles; not reused.</li> <li>(d) Utensils and equipment of proper design.</li> <li>(e) Approved mechanically cleaned milk pipeline system.</li> </ul> <p><b>10. Cleaning: - 5 points</b></p> <ul style="list-style-type: none"> <li>(a) Utensils and equipment clean.</li> </ul> <p><b>11. Sanitization: - 5 points</b></p> <ul style="list-style-type: none"> <li>(a) All multi-use containers and equipment subjected to approved sanitization process (see Regulation).</li> </ul> <p><b>12. Storage: - 2 points</b></p> <ul style="list-style-type: none"> <li>(a) All multi-use containers and equipment properly stored.</li> <li>(b) Stored to assure complete drainage, where applicable.</li> <li>(c) Single-Service articles properly stored.</li> </ul> <p><b>MILKING</b></p> <p><b>13. Flanks, Udders, and Teats: - 5 points</b></p> <ul style="list-style-type: none"> <li>(a) Milking done in barn, stable, or parlor.</li> <li>(b) Brushing completed before milking begins.</li> <li>(c) Flanks, udders, bellies, and tail of cows clean at time of milking; clipped when required.</li> <li>(d) Teats treated with sanitizing solution and dried, just prior to milking.</li> <li>(e) No wet hand milking.</li> </ul>	<p><b>TRANSFER AND PROTECTION OF MILK</b></p> <p><b>14. Protection from Contamination: - 3 points</b></p> <ul style="list-style-type: none"> <li>(a) No overcrowding.</li> <li>(b) Product and cleaning circuits separated.</li> <li>(c) Improperly handled milk discarded.</li> <li>(d) Immediate removal of milk.</li> <li>(e) Milk and equipment properly protected.</li> <li>(f) Sanitized milk surfaces not exposed to contamination.</li> <li>(g) Air under pressure of proper quality.</li> </ul> <p><b>15. Drug and Chemical Control: - (maximum 7 points) - 2 / 5 points</b></p> <ul style="list-style-type: none"> <li>(a) Cleaners and sanitizers properly identified.</li> <li>(b) Drug administration equipment properly handled and stored.</li> <li>(c) Drugs properly labeled (<i>name &amp; address</i>) and stored.</li> <li>(d) Drugs properly labeled (<i>directions for use, cautionary statements, active ingredients</i>).</li> <li>(e) Drugs properly used and stored to preclude contamination of milk.</li> </ul> <p><b>PERSONNEL</b></p> <p><b>16. Hand Washing Facilities: - 2 points</b></p> <ul style="list-style-type: none"> <li>(a) Proper hand-washing facilities convenient to milking operations.</li> <li>(b) Wash and rinse vats not used as hand-washing facilities.</li> </ul> <p><b>17. Personnel Cleanliness: - 1 point</b></p> <ul style="list-style-type: none"> <li>(a) Hands washed clean and dried before milking or performing milkhouse functions; rewashed when contaminated.</li> <li>(b) Clean outer garments worn.</li> </ul> <p><b>COOLING</b></p> <p><b>18. Cooling - Grade A: - 5 / 1 points</b></p> <ul style="list-style-type: none"> <li>(a) Milk cooled to 45° F or less within 2 hours after milking, except as permitted by regulation.</li> <li>(b) Recirculated cooling water from safe source and properly protected; complies with bacteriological standards.</li> <li>(c) Approved temperature recording device where applicable.</li> <li>(d) Milk not held more than 48 hours.</li> <li>(e) Milk not stored outside bulk tanks.</li> </ul> <p><b>Cooling - Manufactured:</b></p> <ul style="list-style-type: none"> <li>(a) Milk cooled to 60° F, maintained thereat or delivered within 2 hours after milking.</li> <li>(b) Can milk not stored more than 48 hours; bulk milk not stored more than 72 hours.</li> </ul> <p><b>PEST CONTROL</b></p> <p><b>19. Insect and Rodent Control: - 2 / 3 points</b></p> <ul style="list-style-type: none"> <li>(a) Fly breeding minimized by approved manure disposal methods (<i>see Regulation</i>).</li> <li>(b) Manure packs properly maintained.</li> <li>(c) All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing, screen doors open outward.</li> <li>(d) Milkhouse free of insects or rodents.</li> <li>(e) Approved pesticides; properly used.</li> <li>(f) Equipment and utensils not exposed to pesticide contamination.</li> <li>(g) Surroundings neat and clean; free of harborages and breeding areas.</li> <li>(h) Feed storage not attraction for birds, rodents, or insects.</li> </ul>
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